

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishment Name							Telephone Number			nspection yr)	PERMIT#	
Establishment Address (number and street, city, state, zip code)										13019	19-240	
137 E. Morket St Now Albery, IN 47150						\$02 558	12/23/19					
Owner	* 1.02 V			- / -	<u> </u>			Purpose:		Follow-		ase Date
<u> </u>								a. Routine		No	101	ms
Owner's Address							2. Follow-up			Summary of Violations:		
Person in Charge						-	3. Complaint		$C \times NC \times R \times C$			
Linden Adamson							4. Pre-Opera 5. Temporary			> NC	<u> </u>	
Responsible Person's E-mail							6, HACCP	Y	Menu T	ype (See bac	k of page)	
Certified Food Manager							7. Other (list)	1	1. ,	· 🗸 a	_45	
Such Burgess (6/26/23)								· 	''	<u> </u>	45	
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.